

WEBVTT

1

00:00:00.420 --> 00:00:02.340

<v ->These pumpkin chocolate chip cookies</v>

2

00:00:02.340 --> 00:00:04.110

are perfect for fall.

3

00:00:04.110 --> 00:00:05.910

They're dense, chewy,

4

00:00:05.910 --> 00:00:06.861

not at all cakey

5

00:00:06.861 --> 00:00:08.550

and so delicious,

6

00:00:08.550 --> 00:00:09.450

easy to make.

7

00:00:09.450 --> 00:00:11.130

You are going to love them.

8

00:00:11.130 --> 00:00:12.960

Hi, I'm Lindsay from Life, Love and Sugar.

9

00:00:12.960 --> 00:00:15.812

And today, we're making pumpkin chocolate chip cookies.

10

00:00:15.812 --> 00:00:18.895

(light upbeat music)

11

00:00:24.180 --> 00:00:25.470

All right, so to get started,

12

00:00:25.470 --> 00:00:27.320

we're gonna mix together our dry ingredients.

13

00:00:27.320 --> 00:00:29.403

We've got our all-purpose flour,

14

00:00:30.550 --> 00:00:34.383

some baking soda, some salt,

15

00:00:36.090 --> 00:00:37.080

and then our spices.

16

00:00:37.080 --> 00:00:38.700

We've got cinnamon, nutmeg,

17

00:00:38.700 --> 00:00:40.293

ginger and cloves.

18

00:00:41.940 --> 00:00:43.053

Mix all that together.

19

00:00:44.819 --> 00:00:45.819

Now we're gonna start mixing together

20

00:00:45.819 --> 00:00:48.120

our wet ingredients.

21

00:00:48.120 --> 00:00:51.187

We have our melted butter, brown sugar,

22

00:00:55.741 --> 00:00:58.680

some regular granulated sugar,

23

00:00:58.680 --> 00:01:00.930

some vanilla extract,

24

00:01:00.930 --> 00:01:02.673

and our pumpkin puree.

25

00:01:04.069 --> 00:01:04.980

You wanna make sure

26

00:01:04.980 --> 00:01:07.860

it's actual canned pumpkin puree

27

00:01:07.860 --> 00:01:10.210

and not pumpkin pie filling.

28

00:01:10.210 --> 00:01:12.920

They're not really the same thing.

29

00:01:12.920 --> 00:01:15.220

We'll mix all this together.

30

00:01:15.220 --> 00:01:18.063

And now we'll add our dry ingredients.

31

00:01:19.040 --> 00:01:21.243

We'll fold all this together.

32

00:01:22.500 --> 00:01:23.955

You may or may not have noticed,

33

00:01:23.955 --> 00:01:27.300

but this recipe does not include any eggs.

34

00:01:27.300 --> 00:01:30.120

And that's because the pumpkin

35

00:01:30.120 --> 00:01:34.230

already does the same job as the eggs.

36

00:01:34.230 --> 00:01:35.670

So we leave out the eggs,

37

00:01:35.670 --> 00:01:36.960

include the pumpkin,

38

00:01:36.960 --> 00:01:38.940
and you end up with a more chewy

39

00:01:38.940 --> 00:01:40.350
and dense cookie

40

00:01:40.350 --> 00:01:41.790
instead of one that's cakey

41

00:01:41.790 --> 00:01:44.070
from all the extra eggs.

42

00:01:44.070 --> 00:01:46.160
So once all that is mixed together,

43

00:01:46.160 --> 00:01:48.033
we're gonna add our chocolate chips.

44

00:01:50.760 --> 00:01:51.763
Stir those in.

45

00:01:54.960 --> 00:01:55.980
All right, once you've got

46

00:01:55.980 --> 00:01:57.960
your chocolate chips mixed in,

47

00:01:57.960 --> 00:02:01.110
we're gonna pop this into the refrigerator to chill.

48

00:02:01.110 --> 00:02:02.850
You wanna do it for at least an hour.

49

00:02:02.850 --> 00:02:04.140
It takes some of the stickiness

50

00:02:04.140 --> 00:02:05.370

out of the cookie dough.

51

00:02:05.370 --> 00:02:06.203

It's even better

52

00:02:06.203 --> 00:02:07.319

if you let 'em sit overnight.

53

00:02:07.319 --> 00:02:09.690

The ingredients really just come together,

54

00:02:09.690 --> 00:02:11.280

and you get an even chewier

55

00:02:11.280 --> 00:02:12.330

and more delicious cookie.

56

00:02:12.330 --> 00:02:13.950

So that would be my recommendation,

57

00:02:13.950 --> 00:02:14.783

but we're gonna go ahead

58

00:02:14.783 --> 00:02:16.203

and pop them in the fridge.

59

00:02:21.180 --> 00:02:23.670

All right, so after you have refrigerated

60

00:02:23.670 --> 00:02:24.503

your cookie dough,

61

00:02:24.503 --> 00:02:25.336

we're gonna want to go ahead

62

00:02:25.336 --> 00:02:27.270

and make our cookie dough balls.

63

00:02:27.270 --> 00:02:30.010

You need about two tablespoons per cookie.

64

00:02:30.010 --> 00:02:31.860

So we'll go ahead and scoop that out.

65

00:02:36.100 --> 00:02:39.450

You can use a two tablespoon sized cookie scoop

66

00:02:39.450 --> 00:02:40.860

if you have one.

67

00:02:40.860 --> 00:02:44.430

I usually just like to use my tablespoon

68

00:02:44.430 --> 00:02:47.070

and measure out individual tablespoons,

69

00:02:47.070 --> 00:02:49.353

and then put two together per cookie.

70

00:02:54.161 --> 00:02:55.650

All right, so we're gonna go ahead

71

00:02:55.650 --> 00:02:57.713

and roll these into balls

72

00:02:57.713 --> 00:03:00.330

and put 'em onto our cookie sheet.

73

00:03:00.330 --> 00:03:02.910

Now these cookies don't spread much in the oven,

74

00:03:02.910 --> 00:03:04.436

so you're gonna wanna press 'em down

75

00:03:04.436 --> 00:03:06.630

to about what they're going

76

00:03:06.630 --> 00:03:07.710

to be when they're baked.

77

00:03:07.710 --> 00:03:10.110

They will puff up and spread just a touch.

78

00:03:10.110 --> 00:03:11.220

But for the most part,

79

00:03:11.220 --> 00:03:12.920

you're gonna wanna press 'em down.

80

00:03:18.020 --> 00:03:20.310

All right, and one final finishing touch

81

00:03:20.310 --> 00:03:21.570

that I like to add to the top

82

00:03:21.570 --> 00:03:22.530

of my cookies is just

83

00:03:22.530 --> 00:03:24.910

a couple extra chocolate chips.

84

00:03:24.910 --> 00:03:29.180

Just kinda makes 'em look a little extra special.

85

00:03:29.180 --> 00:03:31.020

All right, so now we're gonna pop these

86

00:03:31.020 --> 00:03:33.033

in the oven for about 10 minutes.

87

00:03:36.629 --> 00:03:38.850

These truly are the perfect

88

00:03:38.850 --> 00:03:43.650

soft, chewy, dense, not at all cakey

89

00:03:43.650 --> 00:03:46.530

pumpkin chocolate chip cookies for this fall.

90

00:03:46.530 --> 00:03:48.600

You are going to love them.

91

00:03:48.600 --> 00:03:49.560

For the full recipe,

92

00:03:49.560 --> 00:03:51.873

head over to lifeloveandsugar.com.